

SUNDAY MENU



RECOMMENDED SERVES

Northumbrian Bloody Mary - A Northumbrian Twist On The Classic - £8.50

Elderflower Fizz 0% - An Alcohol Free Fizz That Is Refreshing - £7.50

TO START

Pea Soup *Pair With: Grillo 8*

Crispy Onions, Warm Roll (V/GFA)

Ham Hock Terrine *Pair With: Malbec Viognier 10.2*

Mustard Mayo, Black Pudding, Pickled Shallot Salad

Salmon & Haddock Fishcake *Pair With: Albariño 10.2*

Crispy King Prawn, Olive Gremolata, Coriander Emulsion

Crispy Goat's Cheese *Pair With: Picpoul De Pinet 9.2*

Watercress Velouté, Confit Tomatoes (V)

MAIN COURSE

Roast Rump Cap of Beef *Pair With: Malbec Viognier 10.20*

Served Pink (GFA)

Roast Chicken Supreme *Pair With: Viognier 6.6*

Sage, Apricot and Onion Stuffing (GFA)

Roasted Pork Belly *Pair With: Albarino 10.2*

Sage, Apricot and Onion Stuffing (GFA)

Homemade Vegetable, Oat & Nut Roast *Pair With: Chenin Blanc 10.3*

Vegetable Gravy, Roasties (V/VA/GFA)

Salt and Vinegar Battered Haddock, *Pair With: Viognier Reserva 6.5*

'Particularly Good' Chips, Homemade Mushy Peas, Homemade Tartare Sauce (GFA)

All of Our Roasts Are Served With Freshly Baked Yorkshire Puddings, Seasonal Vegetables, Buttered Mash, Duck Fat Roasties, and Roasting Juices Gravy

UPGRADE YOUR ROAST

Cauliflower Cheese 5.00

Add Extra Beef, Chicken or Pork Belly 3.50

2 Courses for £25 // 3 Courses for £30

If you have a food allergy or a special dietary requirement, please inform a member of staff or ask for more information. We operate an open kitchen, therefore cannot guarantee an allergen free environment. Please be aware some products may contain shot
(V) – Vegetarian, (VE) – Vegan, (N) – Contains Nuts, (GFA) – Gluten Free Available, (GF) – Gluten Free, (VA) – Vegan Available